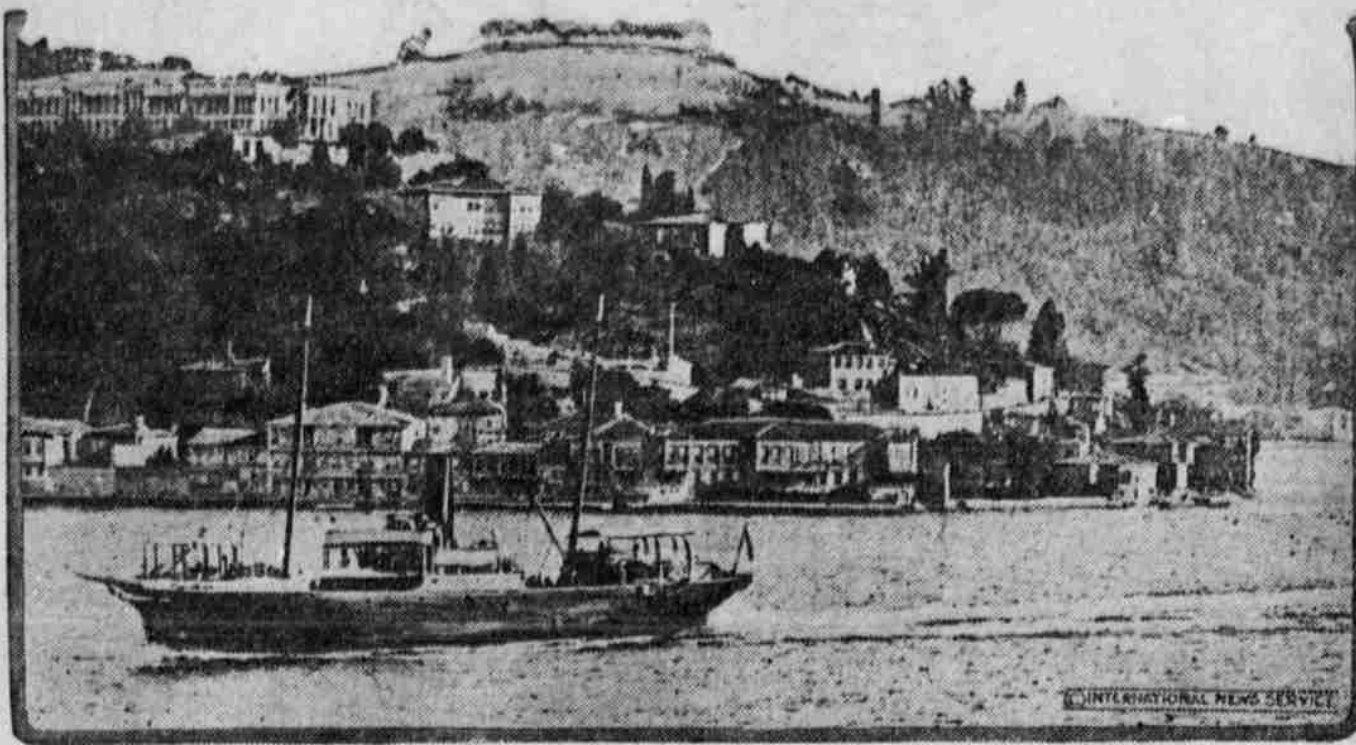


## A VILLAGE ON THE BOSPORUS



Crandall, a village on the Asiatic side of the Bosphorus, used as a residential quarter by British subjects.

## "ADIEU" IS TABOOED

"God Punish England," Is Now German's Good-Day.

French Farewell Gives Way to Hate-Revealing Curse—Few Outward Signs of Great War—Blame for Americans.

By OSWALD F. SCHUETTE.

Correspondent of the Chicago News. Berlin, Germany.—In Cologne the other day I found that the tabooed "adieu"—which is French—is being replaced by "God punish England." The newspapers are combating this "farewell curse," but it is terrible to note how deeply rooted it has become. To hear such words from a white-haired motherly woman as you bid her goodbye leaves a scar in the memory. And such hatred must leave a scar on the nation that cherishes it. But, then, this war will leave many scars, not only here but throughout the world. Into Cologne, while I was there, came a gray-bearded Bavarian professor. He was driving a supply wagon. His son was an officer in another regiment. By the magic power of influence he had been able to get himself enrolled as a private! He threw a vivid light also on the German hatred of England.

"My only prayer," he said, "is that God will grant me three weeks in England. Then I am ready to die."

Does it sound blasphemous? Well, you must remember that these people are all under a terrific strain. It is cruel to judge them harshly in the calmness of an American home. Everywhere I find this same hatred. For the French there is nothing but sympathy; for the Russians pity. But for the English—almost every German I have talked to has given utterance to this hate.

When you go back to your hotel for dinner and the first four women who enter the dining room are in deepest mourning it all comes home to you with choking heart throbs. Now they add a new and bitter complaint. It is hard to listen if you are an American. They tell you that the war would be over if only America did not sell arms and ammunition to the enemies of Germany. Nor is it easy to answer with a statement about the strict right of neutral states to sell whatever and to whomsoever they please—especially if the one to whom you speak is a mother—or was the mother—of a son who sleeps with an American bullet in his heart.

It is a great tragic drama, this struggle of a nation for its life. Yet the outward signs of war are few. There are soldiers in the streets. But so there were in peace. Some of them are wounded, but the number you see is so slight that it demonstrates nothing.

As far as the people themselves are concerned there is no sign to show that the nation is battling for its life. The theaters have marked no decrease in attendance. All the great opera houses of Germany are filled as before.

Travel is as great as ever. Trains in every direction are filled as heavily as they were in times of peace.

"Sometimes I think the people of Germany do not realize enough that we really are at war," said the editor of one of the most important German newspapers. "Maybe the new order to conserve our bread supplies will remind them of it."

But once you begin to meet people in their homes, away from the more formal etiquette of casual street introductions, you find soon enough that Germany realizes it is struggling for its national life. There is hardly a family that has not helped to pay the terrible price. Father, or son, or brother, or husband, or cousin, or affianced, lies dead in the fields of France or Belgium or Russia.

## Ends Life a Human Torch.

Toledo.—The body of Mrs. Agnes Yoder, twenty-five, wife of Edward Yoder, a lay preacher of Milford, Mich., was found in a bathroom in a home for girls. All the clothing was burned off and the flesh cooked. The coroner found that Mrs. Yoder had committed suicide by saturating her clothing with coal oil and igniting it.

## MAN, 85, IS CUTTING TEETH

Uncle Peter Has Four New Molars, Which Appear on Birthday Celebration.

San Francisco.—There's an old song that runs something like this:

George, dear, George, dear,  
Do you love me true?  
George, dear, George, dear,  
I'm certain that you do.  
Please get up and light the fire,  
Turn the gas a little higher,  
Run and tell your Aunt Maria—  
Baby's got a tooth.

They were singing this recently at the Marin county almshouse—and there's not a baby in the place. It was all over Uncle Peter T. Hansen, who was celebrating his eighty-fifth birthday and who had been feeling poorly of late. For three or four days he was in bed, suffering from a high fever.

They thought it was all up with Uncle Peter.

There was a consultation between County Physician J. H. Kuser and Dr. Wald J. Stone. Something had to be done. Finally the seat of trouble was found in Uncle Peter's mouth.

Uncle Peter had four nice new molars, two upper and two lower and—what luck!—opposite each other.

Uncle Peter ate chicken that night for his dinner. And he was just as proud of his new molars as was the baby's mother in the song.

## REAL "OUTDOOR GIRL"



Ruth Shepley is a dyed-in-the-wool outdoor girl. She is fond of horses and is a daring equestrienne. She loves dogs and everybody who loves her dogs. As a driver of a racing automobile she is a charming feminine daredevil.

## DIVER WINS IN LIFE FIGHT

By Great Strength Frees Hand From Monster Suction Pipe and Signals Attendants.

Laporte, Ind.—George Culbert of Michigan City, professional diver, employed in the digging of the new wells in the Kankakee river for Laporte's auxiliary water supply, had a thrilling experience while in 35 feet of water. One of his hands became caught in the monster suction pipe, holding him fast so that he was unable to reach his life line and give the signal to the men above.

For ten minutes he was helpless, while those above continued to pump air to him, but finally by superhuman efforts he was able to pull his hand out of his rubber glove and then, before the onrushing water could overcome him, he jerked the life line and was hoisted to the top.

Culbert was none the worse for his experience, although it was some time before he was able to resume his work.

## BOWERY IS ORDERLY

New York Thoroughfare Not as Black as Painted.

For One Man Who Would Insult a Lone Woman, a Hundred Would Fight for Her—Is Port of Missing Men.

New York.—"There is nearly as much crime committed in Fifth avenue every day in the week as there is in the much-abused Bowery," says Father William J. Rafter, in charge of the Holy Name mission in the Bowery. "A lady could start from Cooper square and walk on one side of the Bowery down to Park row and back again on the other side and there wouldn't be one slurring remark passed regarding her. If any man dared there would be a hundred ready to fight him."

"In the mind of the average citizen the name 'Bowery' is one of evil repute—the recognized habitat of brazen vice and unfettered crime. He believes that no one lives within its crime-steeped precincts except the predatory and murderous denizens of the underworld. To him it is the Bowery of fiction."

"How vastly different is the poor old Bowery today. Its character may be summed up in three words—'poor but respectable.' Physically considered, it is one of the main arteries of the city's downtown traffic. Across it at every block the East side pours its teeming thousands into the Broadway business district. It is practically the Broadway of the East side. On both sides it is lined with retail stores of every description. By night it is lighted by store and street lamps, and during the day the sidewalks are crowded with people. Its people—and there are as many as 25,000 of them—are mostly honest, harmless, law-abiding men. Poor? Yes. Many of them would be absolutely homeless were it not for the cheap lodging-houses where for ten or fifteen cents one may obtain shelter for the night. It is the Mecca of the poor and unfortunate. We have many college graduates within our midst, and most of them come from good homes."

"There is scarcely a town or city in the country which has not at least one representative on this thoroughfare. Indeed the Bowery belongs to the whole world. There is no better place to look for a missing man. Only the other day two young girls came to me seeking to learn the whereabouts of their father, whom they hadn't seen in years. I expected the man to call about six o'clock, for it so happened that he was one of my special charges. It was scarcely five, so they went to a small restaurant near to have a bite to eat. Scarcely were they seated when the door opened and in came their father with a shovel over his arm. I had helped him to save some money from his small wages and he now is an independent, upright man."

"Few of our men are drunkards, though it is the common belief that the habitués of the Bowery spend every penny they get on liquor. Our men do not drink. On the contrary, when they have a little money they pay back what they owe or save it for a rainy day."

## DOG PHONES IN FIRE ALARM

"Central" Calls Department in Wisconsin City and Man's Life Is Saved.

Oshkosh, Wis.—"Number, please," said central at four o'clock the other morning. "Woof, woof, woof," was the answer. Then there came a banging at the subscriber's end of the local telephone line. A long-drawn howl, more barking, and then silence. Central was surprised at such an early call, though Fred Peters' collie has been taught to bark over the phone. The dog's antics worried her, but she called through the phone "Good old Prince."

The dog barked and howled again. The hello girl, convinced there was trouble, called the fire department, which arrived in time to find the Peters attic in flames, with Peters nearly unconscious from smoke.

## The KITCHEN CABINET

If we are not on top of our work, our work is sure to be on top of us; and then it is not well done. Work done on top is fun, work done underneath is slavery.

## GOOD THINGS FOR THE TABLE.

Asparagus (canned). If carefully steamed and served with a rich white sauce on buttered toast, is a most appetizing dish. The asparagus may be served in a ring of red or green pepper, or one of orange and lemon, to make the dish more attractive in appearance.

Peas With Mint.—Remove peas from the can, drain and pour over two quarts of cold water. Put them in a saucepan, add a teaspoonful of sugar and half a teaspoonful of salt, let boil two minutes. Drain and add to the following sauce: Melt three tablespoonfuls of butter, add three of flour and stir until well blended, then pour on gradually a cupful of milk; when boiling add a teaspoonful of finely chopped mint, a dash of salt and pepper. Serve in small cases made of bread.

Rice With Cheese Sauce.—Put boiled rice in layers into a buttered baking dish. Cover each layer with the following sauce: Melt three tablespoonfuls of butter, add three of flour and, when well mixed, one and a half cupfuls of rich milk. When smooth, add a half cupful of good flavored cheese which has been grated, a few dashes of pepper and salt to season.

Moistened Sponge Cake.—When a sponge cake is a little dry steam it and serve it with the following sauce: Cream a half cupful of butter with one cupful of brown sugar, add four tablespoonfuls of cream, a little at a time to prevent separation, then add two tablespoonfuls of chopped pecan meats, two tablespoonfuls of dates and a half teaspoonful of lemon extract.

Prune Ice Cream.—Let a cupful of prunes soak in water to cover overnight. Cook in the same water until tender, remove the stones and put the pulp through a strainer. Add a cupful of sugar, four tablespoonfuls of lemon juice, a pinch of salt and one and a quarter cupfuls of heavy cream, whipped. Freeze and serve garnished with nut meats. This cream may be used with the juice of two oranges instead of the heavy cream, making another and pleasing variety.

Be still sad heart, and cease repining;  
Behind the clouds the sun's still shining.  
Thy lot is the common lot of all,  
Into each life some rain must fall,  
Some days must be dark and dreary.  
—Longfellow.

## CHOICE DISHES FOR OCCASIONS.

This is the time of year when fish and eggs are often served, as many are conforming to the rules of Lent. Fish is a good substitute for meat, and is not in most places an expensive food.

Baked Mackerel.—Take a two or three-pound fish, fresh, if obtainable. If not, freshen the salt fish by soaking skin side up in a pan of water; often long soaking may be necessary. Place in a baking pan, add a small amount of water and put into the oven to cook. After the water has evaporated add rich milk or thin cream and bake until the cream is nearly absorbed, leaving enough for a sauce to serve with the fish.

Calves Brains and Eggs.—Brains are a most dainty dish to serve, if carefully cooked. Put a tablespoonful of butter in a sauce pan, put in the brains and cook until thoroughly done, add four beaten eggs, seasonings, stir until the eggs are cooked and serve as one does scrambled eggs. In this way a few eggs will serve several people.

The following is a dainty dessert to serve if eggs are plentiful:

Walnut Souffle.—Beat six egg yolks, add a cupful of sugar and one cupful of finely chopped walnut meats. Beat the whites of the eggs until stiff and fold into the mixture. Put into a well buttered baking dish and bake until the mixture is firm. Set the dish in hot water while baking. Serve with cream.

Veal Steak.—Cut inch squares of veal, dip in seasoned flour and brown in a little hot water. Remove the veal and add more flour and fat; when smooth add a cupful of water and a tablespoonful of tomato, strained. Put in the steak, cover and set back to cook slowly for half an hour.

Cheese should be served in some form almost daily as it is a concentrated, wholesome and nutritious food.

## For Damp Cellars.

When dampness in a cellar or basement becomes objectionable it may be removed by anhydrous calcium chloride. One pound of the salt is sufficient for a large cellar. It may be placed in old tin cans. The moisture absorbed from the air collects in the cans. This, however, is not poured away, but is evaporated on a strong fire, and may then be used again. Unslacked lime is best suited to exterminate mold. It is blown, in the shape of a fine powder, into the crevices and on the walls, which must be damp.

## SAVORY, SATISFYING DISHES.

Perhaps the following dishes may prove a welcome change to tempt the appetite:

Creamed Finnan Haddie With Rice.—Cook a tablespoonful of chopped onion, one tablespoonful each of red and green pepper, with a quarter of a cupful of butter, five minutes. Add four tablespoonfuls of flour, mixed with a teaspoonful of salt, a half teaspoonful of paprika and a few grains of cayenne, stir until well blended, then pour on gradually one cupful each of thin cream and milk. Bring to the boiling point and cook three minutes. Reserve a half cupful and to the remainder add 1½ cupfuls of flaked fish, again heat and heap in the center of a hot platter surrounded by a molded border of rice. Pour around the reserved sauce and garnish with parsley.

Deviled Oysters.—Clean, drain and slightly chop one pint of oysters. Melt one-fourth of a cupful of butter, add a fourth of a cupful of flour and stir until well blended; then pour on gradually two-thirds cupful of milk. Bring to the boiling point and add the oysters, one-half teaspoonful of salt and a few dashes of cayenne, one teaspoonful of lemon juice, then add the oysters and bring to the boiling point. Arrange deep shells in a dripping pan, butter them and fill with the mixture, sprinkle with buttered cracker crumbs and bake until the crumbs are browned.

Hot Potato Salad.—Cook six medium sized potatoes in their jackets in salted water. Cool, remove the skins and cut in thin slices. Cover the bottom of a buttered baking dish with the potato and sprinkle with a half cupful of finely cut celery, two tablespoonfuls of chopped parsley, salt and pepper. Mix two tablespoonfuls each of tarragon and cider vinegar, add four tablespoonfuls of olive oil, and a slice of lemon cut a third of an inch thick. Bring slowly to the boiling point, remove the lemon, pour over the potatoes and let stand in the oven until thoroughly hot. Serve hot.

## A COLLECTION OF GOOD RECIPES.

As there are hundreds of ways of preparing potatoes and we get very tired of the few ways to which most cooks confine themselves a new combination will be welcomed.

Baked Eggs in Potatoes.—Cook enough potatoes to make two cupfuls when forced through a ricer. Add two tablespoonfuls of butter, one-third of a cupful of rich milk, and one-half teaspoonful of salt. Beat vigorously two minutes and add one and a half tablespoonfuls of canned pimiento put through a fine sieve. Beat until well blended. Pile in a buttered, shallow dish and make as many cavities as one has eggs to serve. Drop an egg in each cavity and bake in a moderate oven until the eggs are set. Sprinkle with salt and bits of butter before serving.

Apple Dumplings.—When a good flavored, firm apple is used the following method of making dumplings is most satisfactory: Make a rich baking powder biscuit dough, roll it out to half an inch thick, cut in squares large enough to wrap an apple well. Core and peel the apple and put in center of the square of dough, pinch the corners and place the apples in a steamer to steam or they may be baked in the oven. Sprinkle with grated cheese and serve with sugar and cream.

Delicious little tarts may be made from left-over strips of pastry. Place chopped raisins and nuts on small squares, sprinkle with cold water and lemon juice, pinch the corners together and place them in a hot oven to bake.

Denver Cream.—Scald one and a fourth cupfuls of milk. Beat two egg yolks slightly and add two tablespoonfuls of sugar and a dash of salt. Add the milk mixture gradually to the egg mixture and stir constantly until thick, then add one and a fourth tablespoonfuls of gelatin, soaked in a fourth of a cupful of cold water ten minutes. Strain and add the beaten whites of the eggs. Set the pan containing the mixture in a pan of ice water, stirring until it begins to thicken, then add a pint of whipped cream. Three tablespoonfuls of powdered sugar and vanilla to flavor.

Nellie Maxwell.

## No Idle Gossip.

"There's one thing I can say," said Mrs. Waggle, "and that is that I never indulge in idle gossip."

"No," replied Miss Cayenne. "You must be given credit for industry in whatever you undertake."

## Determined Curiosity.

"There's no use of investigating that official. He hasn't done anything."

"Let's investigate him and ascertain how he dares draw a salary without doing anything."

## Three Pictures from God's Album

By REV. B. B. SUTCLIFFE,  
Assistant Superintendent of Miss. Moody Bible Institute, Chicago

TEXT—Abram dwelled in the land of Canaan, and Lot dwelled in the cities of the plain, and pitched his tent towards Sodom. But the men of Sodom were wicked and sinners before the Lord exceedingly.—Gen. 13:12, 13.

Someone has said that the Old Testament is God's picture gallery where he has given us in picture form the doctrines and truths he develops in the New Testament. Our text has three of these pictures, in which three classes of persons are described—Abram, Lot and the men of Sodom. Living for Self.

Taking these in reverse order, we can see how the men of Sodom illustrate a large number of people today. They are those whose underlying principle might be termed living for self alone. They do not care for real religion, but are occupied entirely with the things of time and sense. What they will eat today or what they will wear tomorrow is to them vastly more important than how they will stand before God in the future. Their effort is concerned with this life alone, and they live and work and play as though there were no such thing as eternity and no such person as God. They come to the end like the man who told himself he could retire from business because he had much goods laid up for many years and he could now afford to enjoy the fruits of his toil and eat, drink and be merry. But he had laid up all his goods on the earth; they were not taken from him, but he was taken from them, and it is no wonder the Lord says he was a fool. The class under consideration are not necessarily bad people, for usually they are tolerant of religion, as the people of Sodom did not mind having Lot in their midst. But the religion that Lot had was not very insistent. When it would threaten to interfere with business or with pleasure it must not be heard. It was time then to laugh it out of court as a sort of fable, and when it became personal Lot was to

Living for Self and God.

The second picture is that of Lot, in whom the half-and-half Christian is easily seen. This man illustrates those who seem to have, as the underlying principle of life, the idea of living for self and for God too. They attempt to serve two masters, and, failing to serve either, come to the end with nothing to show for their labor. They trust their own vision and live by sight and not by faith. Lot looked on the well-watered plain and, as far as he could see, it was the very thing he ought to have, the very thing that was best for him. But, as God saw, it was the very thing he ought not to have, the thing that was worst for him. He hazarded everything he had or hoped to have—himself, his family, his property—on what he could see with his own eyes, when he might have chosen what God could see. He trusted himself rather than God and the results were inevitable. He lost what God would have given him and he lost the enjoyment the men of Sodom had; for all the time he was there his righteous soul was vexed. He was neither out and out for self nor out and out for God. He had tried to live for God and self, he had tried to serve two masters and to get both the wealth of Sodom and the wealth of God. But he ended with awful disaster, losing his property, his testimony, his family—all that he had.

Living for God.

The last picture is that in which the "out-and-out" Christian is seen in Abram. The underlying principle of his life seems to be that he had made up his mind to serve God alone. He was far from being a perfect man. He made many mistakes and even committed some sins. But underneath he was living for God. He had learned "thou shalt have no other God before me" and his life was governed by this principle. He recognized that he could serve only one master with any hope of success and he chose to have the Lord as that one Master. What he was and had and hoped to be belonged to that Master to do with as the Master desired. Where he was to be and go depended on that Master's direction. He would not lean to his own understanding nor judge by the sight of his eyes nor walk by his own wisdom. He would gladly take the seeming second best from God, believing that whatever appearances might say, they could not tell the whole truth.

The men of Sodom lived for self alone and lost themselves and all they had; Lot lived for self and God and lost all he had of peace or power or property; Abram lived for God alone and, while he was not a perfect man, there was given to him the peace of God and power for God and possessions from God. "Choose ye this day whom ye will serve."

There is no death. What seems so is a transition.—Longfellow